

Abstract

Technology for utilizing, as a raw material for food or beverage products, malt sprouts having been removed as the cause of odd taste, despite containing nitrogen sources and various active substances 5 in high proportion, in the production of beer or whiskey is provided by a process for producing a food or beverage product wherein a malt sprout of controlled particle size are used as a raw material. In particular, a process for producing a food or beverage from malt sprouts wherein the ratio of particles of less than 150 μm size 10 is 60 wt.% or less. This process for producing a food or beverage products preferably comprises the steps of immersing malt sprouts in a liquid so as to leach malt sprout components with the liquid and, after the leaching, removing the residual malt sprouts.